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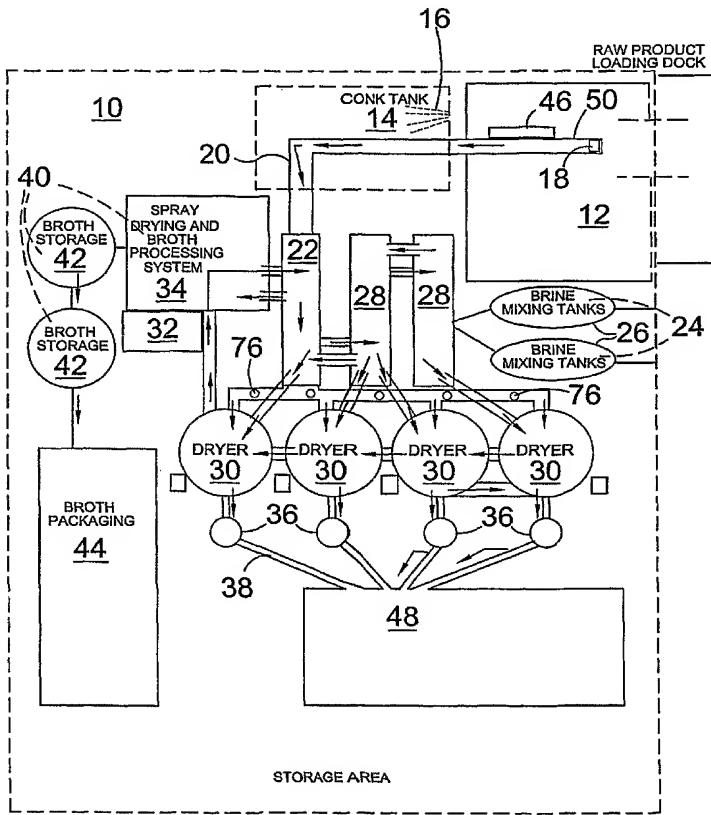
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(54) Title: AUTOMATED APPARATUS AND SYSTEM FOR COOKING, DRYING, PEELING AND PROCESSING SHELLFISH PRODUCTS



(57) Abstract: A fully automated apparatus and system for processing shellfish such as shrimp and crawfish including the cooking, drying and peeling thereof. The present invention utilizes excessive heat generated by boilers and the like to heat the dryers. The product is cooked in a brine mix that once used is transferred to a broth processing system to make a seafood flavored broth and is also injected as a fine mist into a furnace where it crystallizes into a solid product to be used as a seafood flavored salt.



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